

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	FOOD SERVICE GENERAL	21	1	No
	THE NON-FOOD CONTACT SURFACES OF EQUIPMENT HAD HOLES, GAPS, SEAMS, AND OTHER DIFFICULT TO CLEAN FEATURES.			
2	FOOD SERVICE GENERAL	20	2	No
	THE FOOD CONTACT SURFACES OF EQUIPMENT HAD GAP, SEAMS, COILS, AND OTHER DIFFICULT TO CLEAN FEATURES.			
3	FOOD SERVICE GENERAL	33	1	No
	THE DECK, BULKHEADS, AND DECKHEADS HAD GAPS, SEAMS, ROUGH SURFACES, AND EXPOSED PIPING/WIRING THAT MADE CLEANING DIFFICULT.			
4	CASINO BAR	19	0	No
	CASES OF BEVERAGES WERE STORED LESS THEN 6 INCHES FROM THE DECK.			
	<i>Corrected.</i>			
5	CASINO BAR	30	0	No
	A PAPER TOWEL DISPENSER WAS NOT PROVIDED AT THE HANDWASH STATION.			
	<i>Corrected.</i>			
6	BARS	26	3	Yes
	A BRASS FITTING WAS NOTED BETWEEN THE CARBONATOR AND THE BACKFLOW PREVENTION DEVICE. THIS WAS NOTED AT EVERY BAR.			
	THIS WAS NOTED DURING THE LAST INSPECTION.			
	<i>Corrected.</i>			
7	CASINO BAR	20	2	No
	ONE OF THE FROZEN DRINK PITCHERS HAD SMALL CRACKS AT THE BOTTOM. ONE DRINK PITCHER HAD LIQUID TRAPPED ALONG THE BOTTOM SURFACE.			
	<i>New pitchers have been ordered, new cleaning procedure implemented.</i>			
8	DINING ROOM BAR	21	1	No
	THE WOODEN CABINET HAD POROUS AND SPLINTERED SURFACES THAT WERE DIFFICULT TO CLEAN.			
	<i>Replacement counter in stainless steel have been ordered.</i>			
9	DINING ROOM BAR	27	0	No
	THE WOODEN CABINET WAS SOILED.			
	<i>Has been cleaned.</i>			
10	BROADWAY BAR	36	0	No
	THE OVERHEAD LIGHTS BEHIND THE BAR WERE NOT ADEQUATELY SHIELDED.			
	<i>Corrected.</i>			
11	PROVISIONS	38	0	No
	THE MOP WAS NOT HUNG TO DRY AFTER USE.			
	<i>Corrected.</i>			
12	MAIN GALLEY-PASTRY	36	0	No
	THE LIGHT WAS NOT SHIELDED IN THE TOP COMPARTMENT OF THE OVEN.			
	<i>Temporarily corrected, parts on order.</i>			
13	MAIN GALLEY-DISHWASH	22	0	No
	THE DATA PLATE ONLY HAD THE TEMPERATURES FOR THE WASH AND RINSE CYCLES. IN ADDITION, THE MINIMUM SPEED FOR THE WASH AND RINSE CYCLES WERE LISTED RATHER THEN THE MAXIMUM CONVEYOR BELT SPEED.			
	<i>Corrected and installed.</i>			
14	MAIN GALLEY-HOT GALLEY	27	0	No
	THE NON-FOOD CONTACT SURFACES UNDER THE HOT PLATES OF THE COOK TOP WERE SLIGHTLY SOILED WITH FOOD RESIDUE.			
	<i>New cleaning routines have been implemented.</i>			

15 **MAIN GALLEY-HOT GALLEY**

27

0

No

THE INSIDE SURFACES OF THE DRAWER PULLS ACROSS FROM THE COOK TOP WERE SLIGHTLY SOILED WITH FOOD RESIDUE.

Has been cleaned.

16 **MAIN GALLEY-HOT GALLEY**

21

1

No

THE GRILL DRIP PAN HOUSING HAD GAPS AND SEAMS MAKING IT DIFFICULT TO CLEAN.

New cleaning routines have been implemented.

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NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
17	MAIN GALLEY-HOT GALLEY	27	0	No
THE GRILL DRIP PAN HOUSING WAS SOILED WITH FOOD RESIDUE.				
<i>New cleaning routines have been be implemented.</i>				
18	MAIN GALLEY-HOT GALLEY	16	0	Yes
TWO PANS OF POTATO WEDGES WERE TESTED AT 125.5°F AND 132.8°F. THESE POTATOES HAD BEEN PARTIALLY COOKED LESS THEN 1 HOUR PRIOR AND WERE TO BE FINISHED OFF IN LESS THEN 2 HOURS.				
19	MAIN GALLEY-HOT GALLEY	27	0	No
THE AREA AROUND THE SOUP KETTLE MOUNTS AND THE UNDER SURFACE OF THE TILT PANS SLIGHTLY WERE SLIGHTLY SOILED WITH FOOD AND GREASE RESIDUE.				
<i>New cleaning routines have been implemented.</i>				
20	MAIN GALLEY-HOT GALLEY	33	1	No
THE DECK WAS SOILED UNDER REFRIGERATION UNIT #4.				
<i>Cleaned.</i>				
21	MAIN GALLEY	16	0	Yes
THE PLAN USED FOR TIME AS A CONTROL WAS A SAMPLE PLAN AND DID NOT ADDRESS THE SPECIFICS OF HOW TIME WAS USED AS A CONTROL ON THIS VESSEL.				
<i>Has been individualized for the Scotia Prince and have been implemented.</i>				
22	MAIN GALLEY-POTWASH	29	0	Yes
A DECK STAND WITH SOILED EQUIPMENT WAS PLACED PARTIALLY IN FRONT OF THE HANDWASH SINK.				
<i>Has been removed and new instructions given.</i>				
25	POTABLE WATER	08	1	No
A COMPREHENSIVE CROSS-CONNECTION CONTROL PROGRAM HAS NOT BEEN DEVELOPED FOR THIS VESSEL.				
THE PRESSURE DIFFERENTIALS FOR THE REDUCED PRESSURE BACKFLOW PREVENTION DEVICES WERE NOT RECORDED DURING THE ANNUAL TESTING. THIS WAS NOTED DURING THE LAST INSPECTION.				
<i>New routines have been implemented.</i>				
26	POTABLE WATER	06	0	No
THE BACK-UP PUMP FOR THE DISTRIBUTION CHLORINATION SYSTEM WAS NOT SET TO SWITCH ON AUTOMATICALLY SHOULD THE PRIMARY PUMP FAIL.				
<i>New routines will be implemented, waiting for Technician.</i>				
27	WHIRLPOOL SPA	10	0	No
THE STANDARD PRECAUTIONS AND RISKS SIGN DID NOT WARN IMMUNOCOMPROMISED INDIVIDUALS. THIS WAS CORRECTED DURING THE INSPECTION.				
27	CORRECTIVE ACTION STATEMENT	*	0	No
IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.				
PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV				
USE EMAIL MESSAGE SUBJECT LINE: SCOTIA PRINCE-CAS - [06/22/2004] .				
28	POTABLE WATER	08	1	No
THE POTABLE WATER TANKS WERE NOT IDENTIFIED WITH A NUMBER. THIS WAS CORRECTED DURING THE INSPECTION.				

